

## Pale ale ze starości

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)   | 75 %   | 5   |
| Grain | Viking Caramel 50    | 0.25 kg (4.5%) | 75 %   | 50  |
| Grain | Rye, Flaked          | 0.25 kg (4.5%) | 78.3 % | 4   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Equinox | 15 g   | 60 min | 13.1 %     |
| Boil                | Equinox | 15 g   | 15 min | 13.1 %     |
| Boil                | Wai-iti | 20 g   | 15 min | 3 %        |
| Boil                | Galaxy  | 15 g   | 15 min | 13 %       |
| Aroma (end of boil) | Equinox | 15 g   | 0 min  | 13.1 %     |
| Aroma (end of boil) | Wai-iti | 30 g   | 0 min  | 4.1 %      |
| Aroma (end of boil) | Galaxy  | 15 g   | 0 min  | 13 %       |